



Tennessee Approved Equipment List

Per SP 39-2016, the local educational agency/school food authority must seek prior approval for equipment purchases that equal or exceed \$5,000 for items that are not on the state agency-approved equipment list, or for sole source purchases.

Food Preparation Equipment

Mixers: planetary, spiral, or vertical-cutter mixer with bowl guard or retrofit bowl guard. Specialty, small-general, general, light/heavy, heavy duty, five to 140-quart capacity.

Slicers: manual or automatic.

Food Processors: only commercial models, recommended stainless steel. Manual or continuous feed.

Toasters: slot or conveyor style.

Produce Soak: specialty sink designed to clean produce with a continuous motion, hands-free washing system.

For purchase recommendations for mixers, slicers, food processors, and toasters, reference chapter nine of the National Food Service Management Institute's (NFSMI's) *Equipment Purchasing and Facility Design for School Nutrition Programs*.

Cooking Equipment

Ovens: convection (forced air) (single/double), conventional (single/double), deck, reel, conveyor, microwave, turbo chef, cook by light, hydro-convection, thermalizer, cook and hold oven, and convection oven.

Ranges: range tops—electric or gas, open or closed, induction cooktops.

Tilt Skillets: also known as a tilting braising pan or a tilting fry pan. Free standing, wall, or counter mounted units. Gas or electric.

Broilers: 16 gauge stainless steel (or heavier), well insulated with reflective interiors. Infrared or standard radiant heat. Must be located under a ventilation hood, as well as fire suppression equipment.

For purchase recommendations for ovens and ranges, reference chapter 11 of the NFSMI's *Equipment Purchasing and Facility Design for School Nutrition Programs*.

Steam Equipment

Steam Jacketed Kettles: two-thirds or full-jacketed models. Models with bottom drawoffs, counterbalanced or spring-assisted covers, and kettle mounted faucets with hot and cold water.

Steamers: pressureless, also called convection steamers, low-pressure steamers, high-pressure steamers, combination convection oven steamers (combi-ovens), boiler free, boilerless or connectionless steamers, and gas steamers.

For purchase recommendations for steam equipment, reference chapter 12 of the NFSMI's *Equipment Purchasing and Facility Design for School Nutrition Programs*.

Refrigerated and Low-Temperature Storage Equipment

Refrigerators and Freezers: with air cooled or water cooled condensers. Preferably with automatic defrost and condensate disposal system. Walk-ins, reach-ins/single/double/triple doors, pass through refrigerators/double/triple doors, under the counter refrigerators/freezers, roll-in refrigerators, mobile refrigerators, combination refrigerators/freezers, milk or ice cream chest-style refrigerators and freezers, outdoor walk-in refrigerators or freezers, blast chillers and freezers, frost top units, and air merchandizers.

For purchase recommendations for refrigerated equipment, reference chapter 13 of the NFSMI's *Equipment Purchasing and Facility Design for School Nutrition Programs*.

Serving Equipment

Cold Food Tables and Salad Bars: mechanically refrigerated and non-mechanical, ice-cooled models. Must meet local health code requirements for drain and temperature sensing device requirements and sneeze or breath guards for self-service area equipment requirements.

Hot Food Tables: steam tables and dry tables. Must meet local health code requirements for drain and temperature sensing device requirements and sneeze or breath guards for self-service area equipment requirements.

Hot Tables: induction holding tables.

Warming Cabinets: mobile or stationary. Reach-in, pass-through, roll-in, and roll-through models. Single or small countertop models. Manual or electronic. Temperature gauge on the outside of the unit to help in monitoring the temperature of food products.

Display Cases: refrigerated units (thermometers required and visible), unrefrigerated units, and dry cabinets.



Milk Coolers: refrigerated, top access, or open front access with single door, or from both sides with dual doors.

Solid Top Counter: stainless steel or fiberglass construction, available in different lengths and options.

Load Center w/ Electrical Panel: distributes electricity supplied into the kitchen area to lights and receptacles.

Tray & Silverware Dispenser: various styles, functionality, and price ranges.

For purchase recommendations for serving equipment, reference chapter 14 of the NFSMI's *Equipment Purchasing and Facility Design for School Nutrition Programs*.

Cleaning Equipment

Dishmachines: hot water-sanitizing dishmachines and booster heaters (electric, gas, steam, or infrared); chemical sanitizing dishmachines; under-the-counter dishmachines; single tank, door-style; conveyor dishmachines; flight-type dishmachines; pot, pan, and utensil washers—three compartment sinks, agitated powersink; food waste disposers and pulpers; capture system; trash compactors and recycling equipment; grease interceptor—500–2500 gal.; soiled dishtable with dish return window; PowerSoak; and conveyors and tray accumulators for dish rooms.

For purchase recommendations for cleaning equipment, reference chapter 15 of the NFSMI's *Equipment Purchasing and Facility Design for School Nutrition Programs*.

Miscellaneous

Cashier stations, lugcarts, triple upright lift trucks (with or without body harness), narrow aisle lift trucks; pallet jacks (manual/electric), hot water heaters—commercial gas or electric, 75–200 gal., ice machines—50–100 pound capacity, and food attachment for sinks.



Request Form to Procure Equipment

Per SP 39-2016, the local educational agency/school food authority must seek prior approval for equipment purchases that equal or exceed \$5,000 for items that are not on the state agency-approved equipment list, or for sole source purchases. After completing the form, please return by email to School.Nutrition@tn.gov.

SFA Name:

Site Name:

Equipment Description:

Estimated Cost:

Date Needed:

Reason for Purchase:

- New Purchase
- New Kitchen
- Other. Please explain:

- Replacement
- Expansion

Needed To:

- Improve food quality
- Produce a larger quantity of food
- Reduce utility costs
- Other. Please explain:

- Decrease production time
- Produce specialty menu items

Desired Procurement Method:

- Micro-purchase
- Invitation for bid (IFB)
- Noncompetitive

- Small purchase
- Request for proposals (RFP)

Attach specifications for equipment and the cost/price analysis (general description, utility and plumbing requirements, size and capacity, freight & delivery, installation, etc.)

On behalf of the School Food Authority:

School Nutrition Program Administrator:

[Signature]

[Date]

On behalf of the Tennessee Department of Education:

State Director, School Nutrition Program:

[Signature]

[Date]